PATENT COOPERATION TREATY

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY (Chapter II of the Patent Cooperation Treaty) REC'D 2 4 JAN 2006

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference 12586PC2-JGA/PAB	FOR FURTHER ACTION	See Form PCT/IPEA/416				
International application No.	International filing date (day/month/yea					
PCT/AU2004/001330	28 September 2004	1 October 2003				
International Patent Classification (IPC) or	r national classification and IPC					
Int. Cl.						
A23G 1/22 (2006.01)	·					
Applicant						
CHOCOLATE GRAPHICS PT	Y LTD et al	·				
		·				
This report is the international preliming	now even inction report established by th	is International Preliminary Examining				
Authority under Article 35 and transm	itted to the applicant according to Article	36.				
2. This REPORT consists of a total of 3	sheets, including this cover sheet.					
3. This report is also accompanied by AN	NEXES, comprising:					
a. X (sent to the applicant and to the	he International Bureau) a total of 3 sho	eets, as follows:				
sheets which superseded the disclosure in the interpolar Box. b. (sent to the International Burna sequence listing and/or table)	earlier sheets, but which this Authority co crnational application as filed, as indicated eau only) a total of (indicate type and num	nsiders contain an amendment that goes beyond I in item 4 of Box No. I and the Supplemental				
4. This report contains indications relati	ing to the following items:	•				
X Box No. I Basis of the rep	oort .					
Box No. II Priority						
Box No. III Non-establishn						
Box No. IV Lack of unity of	Box No. IV Lack of unity of invention					
X Box No. V Reasoned state citations and expressions and expressions.						
Box No. VI Certain docum	ents cited	•				
Box No. VII Certain defects	Box No. VII Certain defects in the international application					
Box No. VIII Certain observations on the international application						
Date of submission of the demand	Date of comple	etion of this report				
29 April 2005	<u> </u>	13 January 2006				
Name and mailing address of the IPEA/AU	Authorized Offic	Authorized Officer				
AUSTRALIAN PATENT OFFICE PO BOX 200, WODEN ACT 2606, AUSTI E-mail address: pct@ipaustralia.gov.au E-acsimile No. (02) 6285 3929	, , , , , , , , , , , , , , , , , , ,	FRANCIS (02) 6283 2424				

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/AU2004/001330

Box	No. l	Basis of t	he report	·			·	
1.	With	n regard to the lang						
	X	The international application in the language in which it was filed						
		A translation of the international application into , which is the language of translation furnished for the purposes of:						a
	international search (under Rules 12.3(a) and 23.1 (b))							
		publication	n of the inte	rnational applicati	on (under Rul	e 12.4(a))	·	
				ary examination (F			•	ł
2.	With regard to the elements of the international application, this report is based on (replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report): the international application as originally filed/furnished							
	X	the description:	•				•	
		·	pages 1- pages* pages*	22 as originally received by this received by this	-	ed with the letter of with the letter of	•	
	X	the claims:	. 0	_	·			
	х	the drawings:	pages pages* pages* 2 pages* 2	3 received by this	ether with any Authority on 3	statement) under 3 May 2005 with toon 15 November	Article 19 the letter of 3 May 2005 2005 with the letter of 15 November	2005
		· ·	pages 1- pages*	received by this		ed with the letter of with the letter of		
		a sequence listin	ng and/or an	y related table(s) -	see Suppleme	ental Box Relating	to Sequence Listing.	
3.		The amendment	ts have resu	Ited in the cancella	tion of:			
		the clai	icription, pa ims, Nos. wings, shee quence listin ble(s) related	ts/figs	isting (specify) :		•
4.		This report has made, since the 70.2(c)).	been establ y have beer	ished as if (some of considered to go	f) the amendn beyond the dis	nents annexed to the sclosure as filed, a	his report and listed below had not be s indicated in the Supplemental Box (en (Rule
		the des	scription, pa	iges ·				
		the cla	ims, Nos.		•		•	
		the dra	awings, shee	ets/figs		-		
		the sec	quence listir	ng <i>(specify)</i> :				
		any ta	ble(s) relate	d to the sequence	listing (specif)	<i>i</i>):		
*	į	If item 4 applies, som	ne or all of th	ose sheets may be m	arked "supersed	ded."		

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/AU2004/001330

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1.	Statement		
	Novelty (N)	Claims 1-12	YES
		Claims	NO
	Inventive step (IS)	Claims 1-12	· YES
		Claims	NO
	Industrial applicability (IA)	Claims 1-12	YES
		Claims	NO

2. Citations and explanations (Rule 70.7)

D1: WO 2002/015707 D2: WO 1997/039636

D3: EP 992195

NOVELTY (N), INVENTIVE STEP (IS)

<u>Claims 1-12</u>: None of the prior art documents nor any obvious combination thereof discloses or suggests the invention as presently claimed. That is, there is no disclosure of the use of a template and adhesive to locate former shapes on the former plate, nor is there disclosure of the manufacturing steps of claim 4. Hence the claims are considered both novel and inventive.

CLAIMS

5

15

20

1. A method of manufacturing a former for a mould plate for chocolate products including the steps of:

assembling a former plate, having a planar surface bounded by a border corresponding to the external dimensions of the mould plate;

producing a plurality of former shapes, corresponding to the recesses to be formed in the mould plate;

locating the former shapes in a template operable to locate the former shapes on the former plate;

applying adhesive to the former shapes; and locating the former shapes on the former plate, using the template, to fix the former shapes to the former plate.

2. A method as claimed in Claim 1 wherein:

the template has holes, operable to receive at least a portion of the former shapes, the holes being aligned with engraved or otherwise formed images on a graphics plate to which the mould plate is to be associated.

3. A method as claimed in Claim 2 wherein:

the images on the graphics plate are formed by a laser engraver and are located thereon at spacings determined by a template layout programmed in computer software which controls the laser engraver.

4. A method of manufacturing a mould plate for chocolate products including the steps of:

mixing a silicone rubber compound with a hardener to form a solution;

applying a vacuum to the solution to remove at least the majority of the air bubbles in the solution;

pouring a preset weight of the solution into a mould former, manufactured by the method of any one of Claims 1 to 3, and allowing the solution to settle;

applying a clamping pressure to the mould assembly and allowing the silicone rubber to at least initially cure; and

allowing the rubber to post cure before use.

- 5. A method as claimed in Claim 4 wherein:
 the solution is thoroughly mixed; and
 a coloured hardener is used to see when mixing is complete.
- 6. A method as claimed in Claim 4, wherein:
- when the solution is poured into the mould former, filtered dry air is blown onto the surface of the solution to remove air bubbles on the surface and agitate and settle the solution around the shapes in the mould former.
 - 7. A method as claimed in Claim 4 wherein:
- a flexible divider is applied to the top surface of the former and rolled with a roller to work any air pockets out of the solution and cause excess solution to be excluded from the former.
 - A method as claimed in Claim 4 wherein:
 the initial curing is for 24 hours.
- 25 9. A method as claimed in Claim 4 wherein:

Amended Sheet IPEA/AU

5

10

the edges of the mould plate are trimmed to remove any excess rubber, which has flowed onto an external top face of the former about the border of the mould surface.

- 10. A method as claimed in Claim 4 wherein:
- the post curing may be at room temperature for 7-10 days, or in a curing oven, at 200°C for approximately 2 hours.
 - 11. A method of manufacturing chocolates with a thin design of at least one other colour thereon, the method including the steps of:

engraving a plurality of images, corresponding to the design, on

a graphics plate at preselected locations;

producing a mould plate former by the method of Claim 1;

producing a rubber mould plate using the mould plate former by
the method of Claim 4;

applying chocolate of at least a first colour to the graphics plate to fill the engraved image thereon, to form the design, and removing any excess chocolate;

locating the mould plate on the graphics plate with the recesses in the mould plate in register with the designs of the at least first colour chocolate;

- filling the recesses with another colour chocolate;
 allowing the chocolate to set; and
 removing the final chocolates from the mould plate.
 - 12. Chocolates with a thin design thereon made by the method of Claim 11.

15